



BRIGHT PEARL CHINESE RESTAURANT

楓  
城  
酒  
樓

Dinner For Six  
(6x)

- 1. Mushroom Egg Drop Soup
- 2. Crispy Spring Roll
- 3. Lemon Chicken
- 4. Duck Meat w/ Black Bean Sauce on Sizzling Plate
- 5. Peking Pock Chop
- 6. Vegetable Fried Rice
- 7. Fried Noodle w/ Bean Sprout

\$108.9

(6x)

- 1. Wonton Soup
- 2. Peking Duck (with Mandarin Pancakes)
- 3. Shredded Duck Meat w/ Vegetable
- 4. Beef w/ Black Bean Sauce on Sizzling Plate
- 5. Jumbo Shrimp w/ Mixed Vegetables
- 6. Fried Noodle w/ Bean Sprout
- 7. Seafood Fried Rice

\$138.9

Spicy www.brightpearlseafood.com

Evening Dim Sum  
Vegetarian

TABLE	TIME	GUEST	WAITER
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脆皮炸春卷 (2)	3.0	素菜拼盘 (3)	3.5
Vegetarian Spring Roll (2)		Pan Fried Veg. Dumpling (2)	
素菜水饺	4.3	煎腐皮卷	3.8
Veg. Sticky Rice in Lotus Leaf		Pan Fried Veg. Beancurd Roll	
煎蘑菇/芋头糕 (3)	3.5	白灼白菜苗	5.5
Pan Fried Turnip/Taro Cake (3)		Boiled Baby Bok Choy	
白灼豆苗	5.8	白灼芥蓝	5.5
Boiled Snow Pea (Bean) Leaf		Boiled Chinese Broccoli	

Meat & Seafood

水晶蝦餃皇	4.3	綠豆叉燒飽	3.8
Steamed Shrimp Dumpling		Steamed BBQ Pork Bun	
魚子菜燒賣	3.8	珍珠糯米雞	4.3
Steamed Pork Dumpling w/ Shrimp		Sticky Rice in Lotus Leaf	
山竹牛肉球	3.8	咖喱墨魚仔	3.8
Steamed Beef Balls		Steamed Squid w/ Curry Sauce	
煎腐皮 (2)	3.5	炸炸担 (每只)	3.8
Pan Fried Pork Dumpling (2)		Stuffed Crab Claw (each)	
鮮蝦腸粉	4.8	牛肉腸粉/叉燒腸粉	4.3
Steamed Rice Noodle w/ Shrimp		Steamed Rice Noodle w/ Beef or Pork	
燒皇鮮竹卷	3.8	脆皮炸雲吞 (6)	5.5
Beancurd Skin Roll with Pork & Shrimp		Deep Fried Wonton (6)	
豉汁蒸鳳爪	3.8	椒鹽炸明蝦	6.5
Steamed Chicken Feet		Deep Fried Spicy Shrimp	
沙爹鮮魷	3.8	脆皮炸蝦卷 (每件)	2.5
Steamed Squid w/ Satay		Crispy Shrimp Roll (each)	
豉汁蒸排骨	3.8	黑椒牛仔骨	3.8
Steamed Spare Ribs w/ Black Bean		Steamed Beef Rib & Black Pepper	
薑蔥牛腩煲	3.5	酥炸雞翼	6.5
Steamed Tripe w/ Ginger & Onion		Crispy Chicken Wings	
雞飽仔	3.8	鮮蝦雲吞餃 (5)	5.8
Steamed Bun w/ Chicken & Parsley		Boiled Shrimp Wonton (5)	
炸蝦角	4.2	炸尤魚卷	5.8
Deep Fried Shrimp Dumpling		Deep Fried Squid	
煎韭菜蝦餅	4.5	馬拉糕	3.3
Pan Fried Shrimp Cake		Sweet Sponge Cake	

Mustard Recommendation

Spicy

Appetizers (頭盤)		
1. Crispy Wonton 脆皮雲吞 (4)	5.5	▼
Shrimp & pork wonton deep fried to golden brown		
2. Lemon Chicken Ball 炸雞球 (2 pc.)	3.8	▼
Breaded chicken served with a light lemon sauce		
3. Deep Fried Stuffed Crab Claw 炸蟹鉗 (each)	3.8	
A seafood lover's favorite, a de-shelled claw is wrapped with shrimp paste		
4. Crispy Shrimp Roll 炸蝦卷 (each)	2.5	
Filled with whole shrimps, a perfect starter		
5. Crispy Spring Roll 炸春卷 (each)	1.5	
A vegetarian roll, of course!		
Soup (湯羹)		
6. Seafood and Bean Curd Soup 海皇羹	3.8	▼
A smooth thick soup! Vegetarian? No problem, just let us know		
7. Wonton Soup 雲吞湯	3.8	▼
Shrimp & pork wonton in a light broth. A classic!		
8. Mushroom Egg Drop Soup 蛋花湯	3.5	
For the undecided, a light broth with mushroom and egg yolk		
9. Hot and Sour Soup 酸辣湯	3.8	
Guaranteed to warm you up. Available with vegetables or seafood		
10. Diced Chicken & Sweet Corn Soup 雞粒粟米羹	3.8	
Poultry (雞鴨)		
12. Peking Duck (2 Courses) 北京填鴨 (二食)	Whole 38.0	▼
Crispy skin with Mandarin Pancakes		
The shredded Duck Meat is served w/ Vegetables		
13. Mo Shu Chicken 木須雞	13.90	
Shredded Chicken w/ Cabbage, Mushroom and Egg. Served w/ 6 Pancakes		
14. Chicken w/ Cashew Nut 桃菜雞丁	13.0	
Diced Chicken Breast stir-fried with Cashew Nut & Vegetable		
15. Tin Chien Chicken 大干絲	13.0	
Shredded Chicken Breast stir-fried with Green Pepper, Onion & Chili Peppers		
16. General George Chicken 左宗雞	13.0	
Breaded Chicken Breast w/ Onion, Chili Peppers & Spicy Sauce		
17. Chicken Chop Suey 雞絲炒麵	13.0	
Shredded Chicken Breast w/ mixed Vegetable		
18. Chicken w/ Black Bean Sauce on Hot Plate 椒鹽雞汁雞	14.50	▼
Boneless Chicken Breast served on a Sizzling Platter		
19. Chicken w/ Mixed Vegetables 什菜雞	13.0	
Boneless Chicken Breast, the healthy choice!		
Dinner For Four (4人)		
1. Mushroom Egg Drop Soup		
2. Crispy Spring Roll (4)		
3. Chicken w/ Black Bean Sauce on Hot Sizzling Plate		
4. Scallops w/ Mixed Vegetable		
5. Sweet & Sour Pork w/ Pineapple		
6. Vegetable Fried Rice	\$71.9	
(4人)		
1. Wonton Soup		
2. Half Peking Duck (Crispy Skin w/ Mandarin Cake)		
3. Shredded Duck Meat w/ Vegetables		
4. Beef w/ Black Bean Sauce on Sizzling Plate		
5. Lemon Chicken		
6. Jumbo Shrimp w/ Mixed Vegetables		
7. Seafood Fried Rice	\$85.9	
Banquet/Catering/Exclusive Group Party Take Out 10% Off Free Delivery over \$35		



Noodles (粉麵)		
56. Beef in Black Bean Sauce w/ Rice Noodles 豉椒牛河	11.0	
57. Canton Style Egg Noodles 廣東炒麵 Fried Noodle w/ Chicken, BBQ Pork, Seafood & Vegetable	12.0	
58. Seafood Fried Noodles 海鮮炒麵	13.95	▼
59. Chicken or Vegetable Fried Noodles 雞炒面	11.0	
60. Singapore Vermicelli 星洲炒麵	11.0	
61. Fried Noodle w/ Bean Sprout 芽菜仔炒麵	11.0	▼

Dinner For Two (2a)		
1. Wonton Soup		
2. Chicken w/ Black Bean Sauce on Hot Sizzling Plate		
3. Sweet & Sour Pork w/ Pineapple		
4. Vegetable Fried Rice	\$33.9	

(2b)		
1. Wonton Soup		
2. Beef w/ Black Bean Sauce on Hot Sizzling Plate		
3. Jumbo Shrimp w/ Mixed Vegetable		
4. Seafood Fried Rice	\$38.9	

20. Chicken Burrito 士多包卷 Vegetable and shredded Chicken served with lettuce wrap	13.9	
21. Crispy Lemon Chicken 西檸雞 Boneless Chicken Breast deep Fried served with a delicious Lemon Sauce	13.0	▼
22. Sweet and Sour Chicken w/ Pineapple 咕嚕雞 Boneless Chicken Breast deep Fried served with a Sweet & Sour Sauce	13.0	
23. Canton Style Crispy Chicken (1/2) 炸子雞 Deep Fried Half Chicken	13.9	
24. Lemon Chicken Ball 檸檬雞球 Breaded Chicken Balls with Lemon Sauce	12.0	▼

Seafood (海鮮)		
25. Hot & Spicy Szechuan Jumbo Shrimp 四川蝦球	16.0	▼
26. Spicy Eggplants w/ Shrimp or Scallops 魚香茄子蝦球或帶子 Fresh Shrimp or Scallops in a spicy Szechuan Sauce	16.0	▼
27. Shrimp or Scallops w/ Black Bean Sauce on Hot Platter 豉椒蝦球或帶子	16.5	
28. Seafood Chop Suey 海鮮雜碎	15.0	
29. Steamed Scallops & Bean Curd w/ Black Bean Sauce 豉汁豆腐蒸帶子	16.0	
30. Sweet and Sour Crispy Fish (Pickered Fillet) 糖醋脆皮魚	15.0	▼
31. Cashew Nut Shrimp 腰果蝦仁	15.0	
32. Breaded Jumbo Shrimp w/ Lemon Sauce 西檸蝦球	16.0	
33. Scallops or Shrimps w/ Mixed Vegetables 雜菜蝦球或帶子	16.0	
34. Steamed Fish 清蒸鮮魚	Seasonal	
35. Broiled Lobster w/ Onion & Ginger 蒜茸焗龍蝦	Seasonal	
36. Jumbo Shrimp in Lobster Sauce 焗龍蝦 Shrimp w/ minced Chicken & Black Bean w/ Special Lobster Sauce	17.0	▼
37. Coconut Shrimp 椰香蝦	5.5	

'At last...  
one bright pearl amid a sea of disappointment'  
...Joanna Kates, The Globe and Mail

### Beef (牛肉)

- |   |       |   |
|---|-------|---|
| 37. Beef Orange Delight 陳皮牛肉  | 15.0  | ▼ |
| <small>Sliced Beef &amp; Broccoli w/ Orange Flavoured Spicy Sauce</small> |       |   |
| 38. Beef Chop Suey 雜碎牛肉   | 13.0  |   |
| <small>Sliced Beef w/ Bean Sprout &amp; Mushroom</small>                  |       |   |
| 39. Mongolian Beef in Hot Pot 藍花牛肉煲                                       | 13.95 |   |
| <small>Sliced Beef w/ Ginger &amp; Green Onion</small>                    |       |   |
| 40. Filet Mignon Chinese Style 中式牛柳                                       | 16.0  | ▼ |
| <small>Beef &amp; Onion w/ a Special dark Sweet Sauce</small>             |       |   |
| 41. Beef w/ Black Bean Sauce on Sizzling Plate 鐵板豉汁牛肉                     | 15.0  |   |
| 42. Beef with Mixed Vegetables 雜菜牛肉                                       | 13.0  |   |
| 43. Beef w/ Black Pepper on Sizzling Plate 鐵板黑椒牛肉                         | 15.0  | ▼ |

### Pork (豬肉)

- |  |       |   |
|--|-------|---|
| 44. Peking Pork Chops 京都肉排                                 | 13.0  |   |
| <small>Deep Fried Pork Chop w/ Special House Sauce</small> |       |   |
| 45. Honey Garlic Spare Ribs 蜜蒜排骨                           | 13.95 | ▼ |
| <small>The Ultimate in Spare Ribs</small>                  |       |   |
| 46. Sweet and Sour Pork with Pineapple 咕嚕肉                 | 13.0  |   |
| 47. Crispy Pork Chops in Spicy Salt 椒鹽肉排                   | 13.0  |   |

♥ = Manager Recommendation  
 ♣ = Spicy [www.BrightPearlSeafood.com](http://www.BrightPearlSeafood.com)

### Vegetables (蔬菜)

- |  |      |   |
|--|------|---|
| 48. Snow Pea Leaf w/ Oyster Mushroom 皇子蒜苗                              | 16.0 | ▼ |
| <small>The Modern Buddhist Choice</small>                              |      |   |
| 49. Braised Bean Curd in Oyster Sauce 紅燒豆腐                             | 12.0 |   |
| <small>Deep Fried Bean Curd w/ Seasonal &amp; Mixed Vegetables</small> |      |   |
| 50. Stir Fried Mixed Vegetables 清炒什菜                                   | 11.0 |   |
| 51. Stir Fried Broccoli with Garlic Sauce 蒜茸西蘭花                        | 11.0 |   |

### Rice (飯)

- |   |       |   |
|---|-------|---|
| 52. Beef, Chicken or BBQ Pork Fried Rice 牛肉, 雞或叉燒炒飯 | 11.0  |   |
| 53. Seafood Fried Rice 海鮮炒飯                         | 13.95 | ▼ |
| 54. Vegetable Fried Rice 什菜炒飯                       | 10.0  |   |
| 55. Steamed Rice 白飯                                 | 1.8   |   |

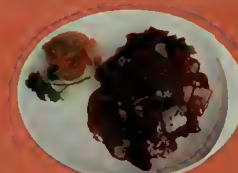
\* ...spot(s) favoured by Toronto's Star restaurant critic  
 Cynthia Wong, food writer Jennifer Bain and reporter  
 Nicholas Young  
 ⇒ TV Features: E! Entertainment Live...Food Network  
 Travel Now...C.N.N.  
 You Can Walk...Food Network  
 Travel on a Silver Spring...B.B.C.  
 Urban Manner...Woman Television Network  
 Hit the Spot...Prime T.V.  
 ⇒ Awards: Best of Central Chinatown Awards...Chinatown  
 Eat Smart Award...Public Health, City of Toronto



*Peking Duck  
with Mandarin Pancakes  
Served in two Courses*



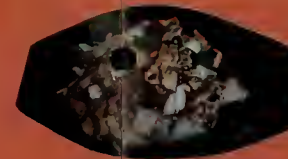
### All Day Dim Sum



*Sweet & Sour Pork  
or Chicken*



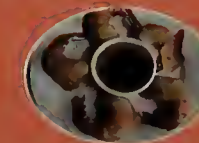
*Sweet Mango  
Juice*



*Sizzling Hot Plate  
with Seafood, Chicken or Beef*



*To Chin Chicken  
Guarantee to spice you up*



*Coconut  
Shrimp*



*Lemon Chicken*

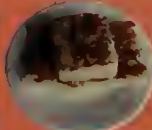




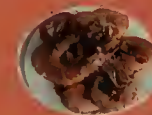
*Lemon Chicken Ball*



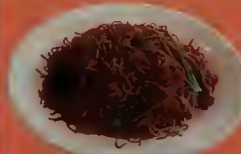
*Beef Orange Delight  
(Spicy)*



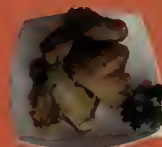
*Vegetarian Turnip Cake*



*Deep Fried Spicy Shrimp*



*Stir Fried Noodle with  
Bean Sprout*



*Crispy Chicken Wing*



*Hot Sake*

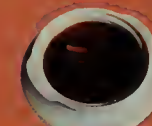


*Crispy Wonton with  
Pork and Shrimp*

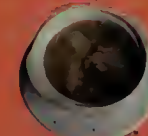
*Shrimp Roll or  
Vegetarian Spring Roll*



*Deep Fried Squid*



*Hot & Sour Soup  
(Seafood or Vegetarian)*



*Shrimp Wonton Soup*



*Tsing Tao Beer  
Our Best Seller*



# 楓城酒樓

Bright Pearl Seafood Restaurant

346 Spadina Ave., Second Floor, (新光中心) Toronto Tel: 416-979-3988

## 午市優惠介紹

每日 11:00am 至 4:00pm 供應

時菜雲吞麵

炆鴨湯河

海皇湯麵

八珍湯麵

雪菜鹹肉湯

清湯牛腩河

每碗 \$3.99

巨苗斑片米 (碗)

什錦冬菇粒飯 (碗)

豉汁排骨飯 (碗)

味菜鮮魷飯 (碗)

海蜆汾蹄飯 (碗)

每碗 \$4.99

豉汁腩炒河

雞球高湯麵

XO醬干炒牛河

蒜茸炆炒麵

威風雞絲炆雪菜

豉汁炒米粉

雲耳腸炆肉片炒麵

魚香茄子炆伊麵

楊州炒飯

每碗 \$5.99





# 楓城酒樓

Bright Pearl Seafood Restaurant

## LUNCH SPECIAL

SERVE DAILY FROM 11:00AM TO 4:00PM

Each \$3.99

1. Wonton Soup with Noodle
2. B.B.Q. Duck with Rice Noodle in Soup
3. Mixed Seafood with Noodle in Soup
4. Assorted Sea Food and Meat with Noodle in Soup
5. Shredded Pork and Preserved Veg. w/ Vermicelli in Soup
6. Beef Brisket with Noodle in Soup

Each \$4.99

7. Sliced Garoupa Fish & Bean's Leaf with Vermicelli in Soup
8. Diced Winter Melon & Mixed Meat with Rice in Soup
9. Spare Ribs and Black Bean Sauce with Rice
10. Sliced Squid and Preserved Vegetable with Rice
11. Preserved Pork Hock and Jello Fish with Rice

Each \$5.99

12. Garoupa Head and Brisket with Rice Noodle
13. Braised Noodle with Mixed Vegetable
14. Fried Rice Noodle with sliced beef in X.O. Hot Sauce
15. Braised Noodle with Shredded B.B.Q. pork & Ginger Onion
16. Braised Vermicelli with Salt Fish and Chicken
17. Fried Vermicelli "Singapore Style"
18. Fried Noodle with Black Fungus, Sliced Pork & "Sing" Melon
19. Braised E-Fu Noodle with Egg Plant & Minced Pork in Spicy Sauce
20. Fried Rice in "Young Chow" Style

346-348 Spadina Avenue, 2nd Floor, Toronto, Ontario M5T 2C2 ☎ 416-978-3883



**MING-TEH MENU**  
126 NIAGARA BLVD., FORT ERIE, ONT.  
TELEPHONE: (416) 871-7971

**Cocktails**  
(min 1-1/2 oz)

Bloody Mary	3.50
Manhattan	3.75
Martini	3.75
Screwdriver	3.25
Whiskey Sour	3.25
Black Russian	3.95
Rusty Nail	3.95
Stinger	3.75

**Liqueurs**  
(min 1-1/2 oz)

Cherry Brandy	2.50
Crème de Menthe	2.50
Orambula	3.50
Kahlua	3.00
Bailey's Irish Cream	3.50
Grand Marnier	3.50
Courvoisier	3.50

**Beverages**

Jasmine Tea or English Tea	.75
Chinese Sweet Dessert Tea (made from Dried Herb Fruit)	1.25
Iced Tea	1.25
Milk, Coca, or Juice	1.25
Mineral Water (Perrier)	1.75

**Wines**

	Glass	Bottle
	<small>(6-1/2 oz)</small>	
Gekkeirin (Japanese) Plum Wine	3.00	13.00 (750 mL)

**Red Wine**

(0) Collio Rosso	2.95	13.00 (litre)
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**White Wine**

(4) Chateau Gai	2.95	11.00 (750 mL)
(1) Collio Bianco	2.95	13.00 (litre)
(2) Blue Nun (German)		16.00 (750 mL)
(2) Black Tower (German)		16.00 (750 mL)

**Beer**

Heinneken	3.00
Canadian (Old Vienna, Molson Canadian, Molson Golden, Carlsberg Light & Molson Stock Ale)	2.50
Chinese Tsing Tao Beer	3.50

A copy of this Menu is available at the front desk ..... \$2.50

Provincial Sales Tax not included



### SOUPS

*1. Hot Sour Soup with Pork — Szechuan Style	3.00
*2. Vegetarian Hot Sour Soup — Szechuan Style	3.00
*3. Pickled Cabbage Soup with Shredded Pork	3.25
4. Won Ton Soup with Shrimp	3.00
*5. Saki Wine Soup with Shrimp, Fungus, Snow Peas & Red Dates	5.55
6. Vegetarian Moo Shu Soup	3.25

### HOT APPETIZERS

14. Spring Roll	1.30
15. Vegetable Spring Roll	1.30
16. Fried Dumplings	6 for 6.60

\* Hot, spicy dishes    📦 New dishes  
Provincial Sales Tax not included

### POULTRY

21. Peking Duck — 2 courses (no soup) (for 4 people) [order 48 hours in advance]	38.00
22. Roasted Whole Pieces of Spring Chicken with choice of one Vegetable Dish (for 4 people) [order 48 hours in advance]	30.00
*23. Summer Duck with Orange in Lemon Sauce	18.95
*24. Champion Shrimp-Chicken Balls with Champion Red Sour Garlic Sauce	18.95
*25. Chicken Marinated in Saki stewed with Red Bean Curd & Chopped Bean-Must Sauce	18.95
*26. Chicken with Deep-fried Spinach	12.50
*27. Pillow Chicken mixed with Potatoes & SHIMMID in Vinegar Sauce	12.50
28. Stir-fried Chicken with Sweet Bean Paste, Cashew Nuts & Almonds	12.50
*29. Cubed Chicken with Tangerine Peel & Garlic	12.50
30. Stir-fried Chicken with Mushrooms & Broccoli	12.50
31. Moo Shu Chicken with Paper Thin Pancakes — Hoisin Sauce	12.50
*32. Curryd Chicken	12.50
33. Stir-Fried Chicken & Shrimps with Cashew Nuts & Almonds	13.50
34. Happy Family	12.50
*35. Kang Po Chicken	12.50
36. Stir-Fried Chicken with White Sauce	12.50

### PORK

*51. Double Cooked Pork	12.50
52. Moo Shu Pork with Paper Thin Pancakes — Hoisin Sauce	12.50
53. Sweet & Sour Pork	.75
54. Sesame Seed Spazaribs with Jasmine & Garlic Flavour	9.95

### BEEF & LAMB

*61. Beef with Tangerine Peel & Garlic	12.50
62. Beef with Snow Pea Pods	12.50
*63. Stir-fried Hot & Sour Beef with Peanuts	12.50
64. Beef with Green Onions	12.50
*65. Chewy Dry-fried Beef Strips with Ginger & Garlic	13.50
66. Stir-fried Sliced Beef with Black Beans, Garlic, Onions & Green Peppers	12.50
67. Stir-fried Sliced Lamb Loin with Green Onions	18.95

### SEA FOOD

*80. Deep-fried Fish Stir-fried in Ginger Vinegar Sauce	13.50
*81. Shrimp with Broccoli & Garlic	13.50
*82. Kang Po Shrimp	13.50
83. Deep-fried Fish with Sweet & Sour Plum Sauce	13.50
84. Shrimp with Snow Pea Pods	13.50
85. Wine Shrimp with Fungus & Bamboo Shoots	14.50
*86. Deep Fried Fish in a Sauce of Garlic, Bean Paste, Ginger, Chili Peppers, & Minced Pork	13.50
*87. Escargots with Chopped Pork in Garlic Sauce with Black Beans	13.50

\* Hot, spicy dishes    📦 New dishes  
Provincial Sales Tax not included

VEGETABLES		
☐ 101. Stir-fried Broccoli with Deep-fried Bean Curd		8.00
★ 102. Stirred Deep-fried Beancurd		8.00
103. Moo Shu Vegetables with Paper Thin Pancakes — Hoisin Sauce		12.50 .75
104. Assorted Vegetables		8.00
105. Pa Pao Chai		8.00
106. Deep Fried Broccoli with Almonds and Cashew Nuts		8.00
107. Stir-fried Spinach with Cashew Nuts & Almonds		8.00
108. Stir-fried Chinese Mushrooms & Snow Pea Pods		10.50
★ 109. Stir-fried String Beans		8.00
☐ 110. Stir-fried Broccoli Strips & Fungus		10.50

★ Hot, spicy dishes    ☐ New dishes  
Provincial Sales Tax not included

NOODLES		
131. Chinese Rice Vermicelli Stir-fried with Chicken, Pork & Shrimp		9.50
132. Chinese Rice Vermicelli with Mushrooms & Broccoli		9.50
133. Stir-fried Noodles with Chicken, Shrimp, Pork & Vegetables		10.50

FRIED RICE		
★ ☐ 141. Hot & Sour Fried Rice		7.95
142. Mushroom Fried Rice with Almonds & Cashew Nuts		6.50
143. Yang Chow Fried Rice (Pork, Chicken & Shrimp) with Almonds		7.50
144. Steamed Rice		.75

DESSERTS		
Fried Banana		1.50
Lychee Fruits		1.50
Ice Cream		1.75
Plain Cheesecake		2.00

SOUPS		
★ 1. HOT SOUR SOUP WITH PORK		
Chinese fungus with its own particular flavour, young bamboo shoots and narrow strips of pork are combined with beaten egg and special spices in this unique soup — a brilliant combination of unusual flavours.		
★ 2. VEGETARIAN HOT SOUR SOUP		
For vegetarians we omit the pork		
★ 3. PICKLED CABBAGE SOUP WITH SHREDDED PORK		
We import the famous Szechuan spicy pickled sour cabbage to combine with thinly shredded pork to make this exciting, typically Szechuan-style soup.		
6. VEGETARIAN MOO SHU SOUP		
This soup looks like beautiful emerald jade. The flavour is subtle. The combination of spinach and egg with bean-curd produces a smooth, thick soup that is warm and satisfying.		

APPETIZERS		
14. SPRING ROLL (CHICKEN, PORK & SHRIMP MIXED WITH VEGETABLES)		
A delectable, paper-thin pancake roll. For the wrapping, a light dough is kneaded and thinly rolled. For the filling, seven ingredients are minutely chopped, mixed and wrapped in the		

pancake casing. The pancake is rolled into a neat parcel and sealed at each end before being deep fried in oil.	
15. VEGETABLE SPRING ROLL	
The vegetable spring roll is, of course, for vegetarians.	
16. FRIED DUMPLINGS	
It is hard to find a suitable English word to describe how these dumplings are cooked — half boiled and half fried. Finally chopped pork is smothered in a jacket of freshly made paste and sealed so that all the juicy succulence is imprisoned inside. Try them with a touch of vinegar sauce.	

VEGETABLES		
105. PA PAO CHAI		
Made with dried beancurd, bamboo shoots, lotus roots, mushrooms, white nuts, and dried Lily flowers, this dish tastes like meat but is without meat.		
106. DEEP FRIED BROCCOLI WITH ALMONDS & CASHEW NUTS		
You will want to try this vegetable. Even though this dish contains no meat, it has a distinct meat-like flavour — and yet, the flavour of the broccoli still remains.		

## POULTRY

### 21. PEKING DUCK (2 courses -- no duck soup)

One of the most exciting gastronomic experiences in the world, Peking Duck is a revelation of the sophisticated art of Chinese cooking—a dream of subtle flavouring and crisp skin.

Preparations are begun well in advance. Firstly, air is pumped into the duck to force air between the skin and the body. This inflation separates the skin from the underlying flesh and will permit the skin to become crisp when roasted. To tighten the skin, three scoops of boiling water are poured over the duck. To complete the process, the duck is then carefully air dried. The dry skin is rubbed all over with malt syrup for coating. The malt syrup coating gives the skin the glossy reddish colour and flavour characteristic of Peking Duck. The skin is unbelievably crisp.

With the duck are served paper-thin pancakes (traditionally cold), young scallions and sweet paste. Traditionally the crisp skin is served first. A piece of skin is placed on a pancake with a scallion and a little spoonful of sweet paste, and the pancake is folded over to form a neat parcel. If this is your first introduction to the dish, the waitress will prepare the first pancake for you. From then on, you will want to do this yourself, finding the particular combination of ingredients that appeals to you.

True Peking Duck can only be cooked in a special charcoal oven.

BECAUSE OF THE WORK INVOLVED, PLEASE ORDER 48 HOURS IN ADVANCE.

### 22. ROASTED WHOLE PIECES OF SPRING CHICKEN

The chicken pieces are marinated for eight hours in a combination of wine, curry, ginger, arisa seed, garlic and sugar. Then they are placed in the oven and roasted for one hour. The resulting taste is truly magnificent.

### 23. STIR-FRIED CHICKEN WITH SWEET BEAN PASTE, CASHEW NUTS & ALMONDS

This dish is a classic North Chinese sweet dish. It has an unusual and excellent taste. Long, slow cooking is required to give the Sweet Bean Paste Sauce its smooth texture.

### 24. CUBED CHICKEN WITH TANGERINE PEEL & GARLIC

A highly-spiced and strong-tasting sweet dish, this exotic recipe is a combination of tender cubed chicken, garlic and chili pepper, with a fierce and exciting quality.

### 25. MOO SHU CHICKEN — HANGCHOU STYLE

This variation of Moo Shu Pork can be served alone or with the traditional pancake. It consists of strips of chicken, fungus, dry lily flowers, mushrooms and vegetables, cooked with the Hoisin sauce of the original.

### 33. STIR-FRIED CHICKEN & SHRIMPS WITH CASHEW NUTS & ALMONDS

This dish calls for very accurate timing. The chicken and shrimps must be surprised by the heat of the fire and removed before they have had time to recover from that surprise. When this has been done, the ginger sauce and wine are added to the juices in the pan and richly flavoured with seasonings.

### 34. HAPPY FAMILY

Shrimps, chicken and beef with fresh vegetables, mushrooms, water chestnuts and bamboo shoots, combined with a savoury garlic and brown bean paste sauce. This dish is very difficult to cook — every time it is a challenge to the chef. But when it is perfect, there is no equal. If you don't like garlic, please do not choose this dish.

### 35. KANG-PO CHICKEN WITH PEANUTS

Chicken cubes stir-fried over high heat with crisp water chestnuts, bamboo shoots and peanuts in a spicy, Szechuan-style sauce. Highly spiced and strong-tasting dishes such as this play a large part in the Szechuan repertoire.

## PORK

### 51. DOUBLE COOKED PORK

This famous Szechuan dish of highly-seasoned pork is known throughout China and is characteristically Szechuanese. Fresh pork, steamed firstly and then thinly sliced, is stir-fried with green onions, green peppers and sliced bamboo shoots. Imported Szechuan bean paste is used for this dish.

### 53. SWEET & SOUR PORK

How often this famous method of presenting pork, which symbolizes Chinese cooking for so many people, is ruined! Fatty meat, shrouded in heavy batter and served in a thick, sticky sauce is so far removed from the authentic version that it bears no resemblance.

We use only lean meat from a top haunch, lightly seasoned and then sautéed until golden brown. The sauce, a perfect companion for the meat, is a transparent liquid with the memorable yet paradoxical effect achieved by the combination of sweet and sour ingredients. The way we cook this dish is unsurpassable.



## BEEF

### ❖61. BEEF WITH TANGERINE PEEL & GARLIC

This exciting dish is recommended as especially suitable to protect the customer from the cold.

### 62. BEEF WITH SNOW PEA PODS

The wonderful ginger and wine sauce is added to the juices in the pan and stir-fried with tender sliced beef and flavourful seasonings.

### ❖63. STIR-FRIED HOT & SOUR SLICED BEEF WITH PEANUTS

You can taste "hot" and "spicy" and "sour" in this extremely exciting dish originating in the Hunan Province of China.

### 64. BEEF WITH GREEN ONIONS

If you like green onions, this is the choice for you. It is an especially popular dish in Northern China. It needs to be carefully and skillfully quick-fried, so that it keeps the green onion fresh and tasty and the beef tender.

This dish goes well with wine.

## SEA FOOD

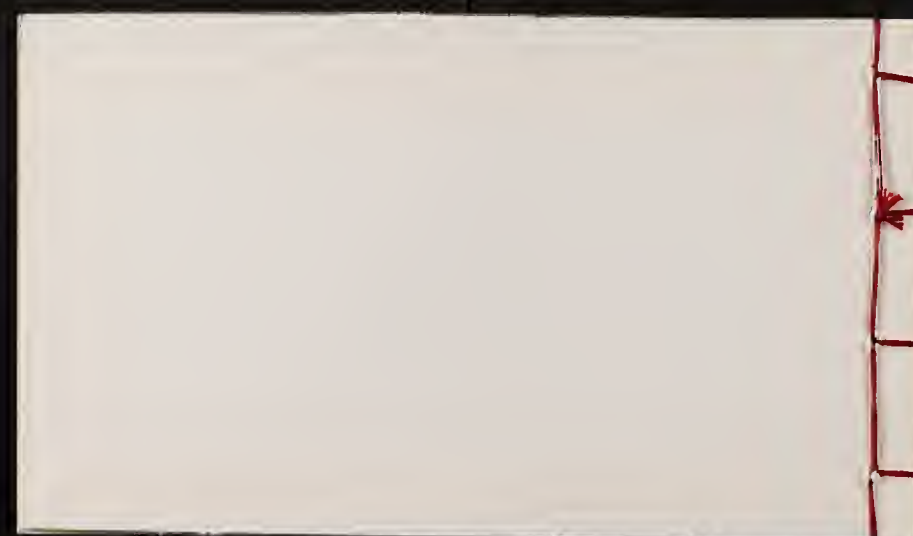
### ❖82. KANG-PO SHRIMP

This is a characteristically Szechuan-style dish with hot, sweet and sour flavours.

The blending of fried shrimp, crisp water chestnuts, bamboo shoots, dry lily flowers and fungus has a fierce and exciting quality.

### 63. WINE SHRIMP WITH FUNGUS & BAMBOO SHOOTS

The shrimp are marinated in wine and whiskey for two hours, so the taste of the wine penetrates the shrimp, and then they are quickly stir-fried. That is the only way to guarantee that fresh, crunchy taste. It is hard for you to imagine what a wonderful experience this can be, so please try it. After you have tasted this dish, you will know that all the other shrimp you have ever eaten were overlooked.



### Side Orders

Steamed Rice Small	2.00	Large	3.00
French Fries	3.50		
Curry Sauce	1.50		
Sweet & Sour Sauce	1.50		
Black Bean Sauce	1.50		

### Dessert

Ice Cream	2.00	Pie (slice)	2.50
Pie a la Mode	3.75	Cheese Cake	3.75
Jello	2.00	Cake (slice)	3.75

### Combination Dinners

#### Dinner For 1

- (A) Chicken Chow Mein  
Sweet & Sour Chicken Balls  
Deep Fried Prawns  
8.75

- (B) Chicken Fried Rice  
Sweet & Sour Ribs  
Deep Fried Chicken Wings  
8.75

- (C) Chicken Chow Mein  
Beef Chop Suey  
Deep Fried Prawns  
9.75

- (D) Chicken Fried Rice  
Chicken Chop Suey  
Dry Garlic Spare ribs  
9.75

#### Dinner For 2

- 2 Egg Rolls  
House Special Chop Suey  
Chicken Chow Mein  
Sweet & Sour Chicken Balls  
24.50

#### Dinner For 3

- 3 Egg Rolls  
House Special Chop Suey  
House Special Fried Rice  
Sweet & Sour Chicken Balls  
Chicken Chow Mein  
36.50



### Beverages

Milk	Small 1.50	Coffee	1.25
	Large 1.75	Tea	1.25
Chocolate Milk	2.00	Milk Shake	3.00
Juice	Small 1.50	Hot Chocolate	1.75
	Large 1.75	Shirley Temple	2.25
Pop	Small 1.25	Roy Roger	2.25
	Large 1.50	Pop Float	3.00
Canned	1.75		

#### Dinner For 4

- 4 Egg Rolls  
House Special Chop Suey  
House Special Fried Rice  
Chicken Chow Mein  
Sweet & Sour Chicken Balls  
Deep Fried Prawns  
49.50

#### Dinner For 5

- 5 Egg Rolls  
House Special Chop Suey  
House Special Fried Rice  
Chicken Chow Mein  
Sweet & Sour Chicken Balls  
Deep Fried Prawns  
Dry Garlic Ribs  
61.50

#### Dinner For 6

- 6 Egg Rolls  
House Special Chop Suey  
House Special Fried Rice  
Chicken Chow Mein  
Sweet & Sour Chicken Balls  
Dry Garlic Spare ribs  
Almond Chicken  
Deep Fried Prawns  
72.50

Welcome To

New Oriental Restaurant

新東方酒樓

(Fully Licensed)

210C Ogilvie Street, Whitehorse, Yukon

Famous Delicious Chinese Cuisine

## Food Menu

Tel: 668-6855

Pick Up & Delivery Open 7 days a week

Lunch  
Smorgasbord

Monday to Saturday  
11:30 am to 2:00 pm

Evening  
Smorgasbord

Sunday Only  
5:00 pm to 8:30 pm



## Soup

Wor Wonton.....	11.95
Wonton Soup.....	7.95
Bean Curd Thick Soup.....	7.95
Hot & Sour Bean Curd Thick Soup.....	8.95
Extra Large.....	11.95
Green Pea Egg Flower Soup.....	7.50
Chicken Mushroom Soup.....	7.95
Seafood Vegetable Soup.....	9.95
Dumpling Soup.....	8.95
Extra Large.....	12.95



## Appetizers

New Oriental Special Tidbits.....	Small 9.25
Large.....	12.25
Egg Roll.....	1.95
Deep Fried Wonton.....	6.75
Deep Fried Chicken Wings.....	8.95
Deep Fried Squid.....	9.95
Fried Dumpling.....	9.95
B.B.Q. Pork.....	8.95
Fish & Chips.....	9.95

## Vegetarian Dishes

Vegetarian Egg Roll.....	1.95
Tofu Vegetable Soup.....	7.95
Noodle Vegetable Soup.....	7.50
Wonton Wrap Soup.....	7.50
Mushroom Chow Mein.....	7.95
Vegetable Chow Mein.....	7.95
Vegetable Fried Rice.....	7.95
Fisherman Fried Rice.....	7.95
Vegetables with Bean Sprout.....	8.95
Bean Curd with Black Bean Sauce.....	10.95
Mushroom Chop Suey.....	8.95
Mixed Vegetable Hot Pot.....	10.95
Tofu Hot Pot.....	11.95
Vegetarian Teppan.....	11.95
Mah Pot Tofu.....	9.95

## Chicken

Sweet & Sour Chicken Balls.....	9.50
Pineapple Chicken Balls.....	9.95
Lemon Chicken.....	9.50
Almond Chicken.....	9.50
Breaded Chicken with Pineapple Sauce.....	9.95
Sweet & Sour Boneless Chicken with Pineapple.....	12.25
Chicken with Black Bean Sauce.....	10.95
Curry Chicken.....	10.95
Chicken with Oyster Sauce.....	10.95
Moo Goo Guy Pan.....	10.95
(Stir-fried sliced chicken with mushrooms)	
Almond Guy Ding.....	11.95
(Stir-fried diced chicken with almond)	
Chicken Shrimp Cashew Nuts Guy Ding.....	13.95

## Beef

Curry Beef.....	10.95
Beef with Black Bean Sauce.....	10.95
Beef Oyster Sauce.....	10.95
Beef Cauliflower.....	9.95
Beef with Ginger and Green Onion.....	10.95
Beef with Tomato.....	10.95
Mongolian Beef.....	11.95

## Pork

Deep Fried Ginger Pork.....	10.95
Dried Garlic Spareribs.....	8.75
Sweet & Sour Spareribs.....	8.95
Sweet & Sour Boneless Pork.....	8.75
Honey Garlic Spareribs.....	9.75
Spareribs with Black Bean Sauce.....	10.50
Pork Chop with Sweet and Sour Sauce.....	11.95
Pork Chop & Peanut Sauce.....	10.95

## Hot Pot

Beef Hot Pot.....	11.95
Chicken Hot Pot.....	11.95
Tofu, Vermicelli, Vegetable & Beef Hot Pot.....	12.95
Seafood Hot Pot.....	24.95

## Szechuan Style (\*\*\* Hot & Spicy \*\*\*)

Spicy Shrimp.....	13.95
Spicy Prawns.....	16.95
Spicy Squid.....	13.95
Saute Medium Sized Shrimp with Chili.....	15.95
Spicy Spareribs.....	10.95
Shredded Pork with Vegetables.....	12.95
Peppery Beef.....	12.95
Fortune Beef.....	13.95
Fried Beef Honey Sauce.....	13.95
Diced Chicken with Red Pepper and Peanuts.....	12.95
Peppery Chicken.....	12.50
Shredded Chicken Szechuan Style (half).....	10.95

## Sizzling Teppan Platters

Your choice of

Black Bean, Satay or Curry sauce	
Beef Teppan.....	13.95
Chicken Teppan.....	13.95
Prawn Teppan.....	15.95
Scallop Teppan.....	16.95
Shrimp, Scallop, Beef & Chicken Teppan.....	16.95

## Seafood

Deep Fried Prawns.....	11.25
Curry Prawns.....	14.50
Prawn with Black Bean Sauce.....	14.50
Prawn with Ginger and Green Onion.....	14.50
Prawn Tomato.....	14.50
Sweet and Sour Prawns.....	12.25
Sweet and Sour Scallops.....	14.95
Prawn Fried Vegetables.....	14.50
Squid Fried Vegetables.....	14.50
House Special Scallops.....	15.95
House Lobster Tail.....	26.95
Steamed Halibut (with Steamed Rice & Vegetables).....	16.25
(Choice of Black Bean or Garlic Butter Sauce)	



## B.B.Q. Chinese Style

B.B.Q. Spareribs.....	10.95
B.B.Q. Duck (half).....	13.00
B.B.Q. Chicken (half).....	9.95

## Egg Foo Yong

Chicken Egg Foo Yong.....	8.50
Beef Egg Foo Yong.....	8.50
B.B.Q. Pork Egg Foo Yong.....	8.50
Mushroom Egg Foo Yong.....	8.25
Shrimp Egg Foo Yong.....	9.25
Special Egg Foo Yong.....	9.75

## Chop Suey

House Special Chop Suey.....	10.50
Beef Chop Suey.....	8.95
Chicken Chop Suey.....	8.95
Pork Chop Suey.....	8.95
Shrimp Chop Suey.....	10.50
Chicken Broccoli.....	8.95
Beef with Broccoli.....	8.95
Shrimp with Broccoli.....	10.95
B.B.Q. Pork with Broccoli.....	8.95
Beef with Chinese Greens (Bok Choy).....	8.75

## Chow Mein

Cantonese Chow Mein.....	10.25
House Special Chow Mein.....	10.25
Chicken Chow Mein.....	7.95
Beef Chow Mein.....	8.50
B.B.Q. Pork Chow Mein.....	7.95
Beef & Tomato Chow Mein.....	9.25
Shrimp Chow Mein.....	9.25
Seafood Chow Mein.....	16.95
New Oriental Fried Noodle.....	11.50
Singapore Fried Noodle (Curry).....	11.50

## Fried Rice

Special Fried Rice.....	9.25
Chicken Fried Rice.....	7.25
Beef Fried Rice.....	8.25
Mushroom Fried Rice.....	7.25
B.B.Q. Pork Fried Rice.....	7.95
Shrimp Fried Rice.....	9.25
Beef and Tomato Fried Rice.....	9.25

少林麵莊  
*Sha-lin* NOODLE HOUSE



**Tel: 604-873-1816**

Mon to Fri Lunch : 11:00 am - 3:00 pm    Dinner: 5:00 pm - 9:30 pm  
(Tuesday Closed)  
Sat & Sun Lunch : 11:30 am - 3:30 pm    Dinner: 5:00 pm - 9:30 pm

Gift Certificates Available





1.

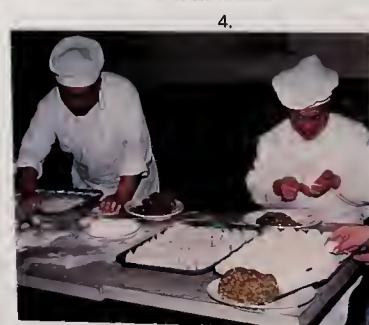


2.



3.

1. 手工拉麵  
Dragging Noodles
2. 手工刀削麵  
Cutting Noodles
3. 少林功夫八寶茶  
Sha-lin Eight Treasure Tea
4. 手工水餃  
Hand Made Dumplings
5. 刀撥麵  
Pushing Noodles



4.



5.

## 招牌類 SHA-LIN SPECIALTIES

1. 招牌刀削麵 (林) Fried Cutting Noodles / Dragging Noodles / Pushing Noodles with Meat & Vegetable (Choice of Beef, Pork, Lamb, Chicken, Seafood or Vegetables) ..... 7.95
2. 招牌炒飯 Special Fried Rice with Shrimp, Mushroom, Vegetables ..... 6.95
3. 水煎包 Pan Fried Dumplings (12 pcs.) - choice of Pork or Vegetables ..... 7.95  
(Weekend and Weekday Dinner only)

## 佛爺壽麵類 BUDDHA BIRTHDAY NOODLES

4. 佛爺壽麵 Fried Meat & Vegetables on Deep Fried Dragging Noodles ..... 6.95  
(Choice of Chicken, Pork, Beef, Lamb, Seafood, Tripe, Beef Tendon, Ribs, Vegetables)

## 咖哩炒麵類 CURRIED FRIED NOODLES

5. 咖哩炒拉麵 Curried Fried Dragging Noodles (Choice of Chicken, Pork, Beef, Lamb, Seafood, Tripe, Beef Tendon, Ribs, Vegetables) ..... 6.95
6. 咖哩炒刀削麵 Curried Fried Cutting Noodles (Choice of Chicken, Pork, Beef, Lamb, Seafood, Tripe, Beef Tendon, Ribs, Vegetables) ..... 6.95
7. 咖哩炒麵 Curried Fried Round Noodles (Choice of Chicken, Pork, Beef, Lamb, Seafood, Tripe, Beef Tendon, Ribs, Vegetables) ..... 6.95

## 蕃茄醬炒麵類 FRIED NOODLES WITH MEAT & TOMATO SAUCE

8. 蕃茄醬炒拉麵 Fried Dragging Noodles with Meat & Tomato Sauce (Choice of Chicken, Pork, Beef, Lamb, Seafood, Tripe, Beef Tendon, Ribs, Vegetables) ..... 6.95
9. 蕃茄醬炒刀削麵 Fried Cutting Noodles with Meat & Tomato Sauce (Choice of Chicken, Pork, Beef, Lamb, Seafood, Tripe, Beef Tendon, Ribs, Vegetables) ..... 6.95
10. 蕃茄醬炒麵 Fried Round Noodles with Meat & Tomato Sauce (Choice of Chicken, Pork, Beef, Lamb, Seafood, Tripe, Beef Tendon, Ribs, Vegetables) ..... 6.95

## 中原手拉麵類 (湯麵) DRAGGING NOODLES (IN SOUP)

11. 牛肉拉麵 Noodles with Beef & Bean Sprouts in Soup ..... 5.95
12. 豬肉拉麵 Noodles with Pork & Vegetables in Soup ..... 5.55
13. 雞肉拉麵 Noodles with Chicken & Vegetables in Soup ..... 5.95
14. 羊肉拉麵 Noodles with Lamb & Vegetables in Soup ..... 6.95
15. 三鮮拉麵 Noodles with Seafood & Vegetables in Soup ..... 6.95
16. 牛肚拉麵 Noodles with Tripe & Vegetables in Soup ..... 5.95
17. 牛筋拉麵 Noodles with Beef Tendon & Vegetables in Soup ..... 7.55
18. 青菜拉麵 Noodles with Vegetables in Soup ..... 4.95
19. 豆腐時菜拉麵 Noodles with Tofu & Vegetables in Soup ..... 4.95
20. 排骨拉麵 Noodles with Ribs & Vegetables in Soup ..... 5.95
21. 叉燒肉拉麵 Noodles with B.B.Q. Pork & Vegetables in Soup ..... 6.95

## 少林飛刀削麵類 (湯麵) CUTTING NOODLES (IN SOUP)

22. 牛肉刀削麵 Noodles with Beef & Bean Sprouts in Soup ..... 5.95
23. 豬肉刀削麵 Noodles with Pork & Vegetables in Soup ..... 5.55
24. 雞肉刀削麵 Noodles with Chicken & Vegetables in Soup ..... 5.95
25. 羊肉刀削麵 Noodles with Lamb & Vegetables in Soup ..... 6.95
26. 三鮮刀削麵 Noodles with Seafood & Vegetables in Soup ..... 6.95
27. 牛肚刀削麵 Noodles with Tripe & Vegetables in Soup ..... 5.95
28. 牛筋刀削麵 Noodles with Beef Tendon & Vegetables in Soup ..... 7.55
29. 青菜刀削麵 Noodles with Vegetables in Soup ..... 4.95
30. 豆腐時菜刀削麵 Noodles with Tofu & Vegetables in Soup ..... 4.95
31. 排骨刀削麵 Noodles with Ribs & Vegetables in Soup ..... 5.95
32. 叉燒肉刀削麵 Noodles with B.B.Q. Pork & Vegetables in Soup ..... 6.95

## 乾隆刀撥麵類 (湯麵) PUSHING NOODLES (IN SOUP)

33. 牛肉刀撥麵 Noodles with Beef & Bean Sprouts in Soup ..... 5.95
34. 豬肉刀撥麵 Noodles with Pork & Vegetables in Soup ..... 5.55
35. 雞肉刀撥麵 Noodles with Chicken & Vegetables in Soup ..... 5.95



36. 羊肉刀撥麵	Noodles with Lamb & Vegetables in Soup .....	6.95
37. 三鮮刀撥麵	Noodles with Seafood & Vegetables in Soup .....	6.95
38. 牛肚刀撥麵	Noodles with Tripe & Vegetables in Soup .....	5.95
39. 牛筋刀撥麵	Noodles with Beef Tendon & Vegetables in Soup .....	7.55
40. 青菜刀撥麵	Noodles with Vegetables in Soup .....	4.95
41. 豆腐時菜刀撥麵	Noodles with Tofu & Vegetables in Soup .....	4.95
42. 排骨刀撥麵	Noodles with Ribs & Vegetables in Soup .....	5.95
43. 叉燒刀撥麵	Noodles with B.B.Q. Pork & Vegetables in Soup .....	6.95

#### 少林餡餅麵類 (湯麵) HELA NOODLES (IN SOUP)

44. 牛肚餡餅麵	Noodles with Tripe & Vegetables in Soup .....	5.95
45. 牛肉餡餅麵	Noodles with Beef & Bean Sprouts in Soup .....	5.95
46. 豬肉餡餅麵	Noodles with Pork & Vegetables in Soup .....	5.55
47. 雞肉餡餅麵	Noodles with Chicken & Vegetables in Soup .....	5.95
48. 羊肉餡餅麵	Noodles with Lamb & Vegetables in Soup .....	6.95
49. 海鮮餡餅麵	Noodles with Seafood & Vegetables in Soup .....	6.95
50. 牛筋餡餅麵	Noodles with Beef Tendon & Vegetables in Soup .....	7.55
51. 青菜餡餅麵	Noodles with Vegetables in Soup .....	4.95
52. 豆腐時菜餡餅麵	Noodles with Tofu & Vegetables in Soup .....	4.95
53. 排骨餡餅麵	Noodles with Ribs & Vegetables in Soup .....	5.95
54. 叉燒肉餡餅麵	Noodles with B.B.Q. Pork & Vegetables in Soup .....	6.95

#### 炸醬麵類 FRIED GROUND PORK WITH BEAN SAUCE ON NOODLES (DRY)

55. 炸醬拉麵	Zhajang Pork with Cucumber on Dragging Noodles .....	5.95
56. 炸醬刀削麵	Zhajang Pork with Cucumber on Cutting Noodles .....	5.95
57. 炸醬刀撥麵	Zhajang Pork with Cucumber on Pushing Noodles .....	5.95
58. 炸醬餡餅麵	Zhajang Pork with Cucumber on Hela Noodles .....	5.95

#### 滋補類 (湯) NUTRITIOUS NOODLES (IN SOUP)

59. 滋補羊肉增麵(湯)	Stewed Noodles with Lamb & Vegetables in Soup .....	8.95
60. 滋補羊肉拉麵	Dragging Noodles with Lamb & Vegetables in Soup .....	8.95
61. 滋補羊肉刀削麵	Cutting Noodles with Lamb & Vegetables in Soup .....	8.95
62. 滋補羊肉餡餅麵	Hela Noodles with Lamb & Vegetables in Soup .....	8.95
63. 滋補羊肉刀撥麵	Pushing Noodles with Lamb & Vegetables in Soup .....	8.95

#### 康熙燴麵類 (湯麵) STEWED NOODLES (IN SOUP)

64. 羊肉增麵	Stewed Noodles with Lamb & Vegetables in Soup .....	6.95
65. 牛肉增麵	Stewed Noodles with Beef & Vegetables in Soup .....	6.55
66. 豬肉增麵	Stewed Noodles with Pork & Vegetables in Soup .....	5.55
67. 雞肉增麵	Stewed Noodles with Chicken & Vegetables in Soup .....	5.95
68. 牛筋增麵	Stewed Noodles with Beef Tendon & Vegetables in Soup .....	7.55
69. 牛肚增麵	Stewed Noodles with Tripe & Vegetables in Soup .....	5.95
70. 三鮮增麵	Stewed Noodles with Seafood & Vegetables in Soup .....	6.95
71. 青菜增麵	Stewed Noodles with Vegetables in Soup .....	4.95
72. 豆腐時菜增麵	Stewed Noodles with Tofu & Vegetables in Soup .....	4.95
73. 排骨增麵	Stewed Noodles with Ribs & Vegetables in Soup .....	5.95
74. 叉燒肉增麵	Stewed Noodles with BBQ Pork & Vegetables in Soup .....	6.95

75. 牛肉增餅	Stewed Pan Cake with Beef & Vegetables in Soup .....	7.95
76. 豬肉增餅	Stewed Pan Cake with Pork & Vegetables in Soup .....	7.95
77. 羊肉增餅	Stewed Pan Cake with Lamb & Vegetables in Soup .....	7.95
78. 雞肉增餅	Stewed Pan Cake with Chicken & Vegetables in Soup .....	7.95
79. 牛筋增餅	Stewed Pan Cake with Beef Tendon & Vegetables in Soup .....	7.95
80. 牛肚增餅	Stewed Pan Cake with Tripe & Vegetables in Soup .....	7.95
81. 青菜增餅	Stewed Pan Cake with Vegetables in Soup .....	6.95
82. 排骨增餅	Stewed Pan Cake with Ribs & Vegetables in Soup .....	7.95
83. 三鮮增餅	Stewed Pan Cake with Seafood & Vegetables in Soup .....	7.95

#### 中原燴餅類 STEWED PAN CAKE (IN SOUP)

84. 牛肉涼拌麵	Flavored Noodles with Beef .....	4.95
85. 黃瓜涼拌麵	Flavored Noodles with Cucumber .....	4.95
86. 芹菜涼拌麵	Flavored Noodles with Celery .....	4.55
87. 紅蘿蔔涼拌麵	Flavored Noodles with Carrot .....	4.55
88. 菠菜涼拌麵	Flavored Noodles with Spinach .....	4.55

#### 少林涼拌麵 FLAVORED NOODLES

89. 白飯	Steamed Rice .....	(s) 1.00
90. 中原炒飯	Fried Rice with Egg & Vegetables .....	5.95
91. 咖哩牛肉飯	Curried Beef & Vegetables on Rice .....	5.95
92. 咖哩雞肉飯	Curried Chicken & Vegetables on Rice .....	5.95
93. 咖哩豬肉飯	Curried Pork & Vegetables on Rice .....	5.95
94. 咖哩羊肉飯	Curried Lamb & Vegetables on Rice .....	5.95
95. 蕃茄牛肉飯	Fried Beef with Tomato Sauce on Rice .....	5.95
96. 蕃茄雞肉飯	Fried Chicken with Tomato Sauce on Rice .....	5.95
97. 蕃茄豬肉飯	Fried Pork with Tomato Sauce on Rice .....	5.95
98. 蕃茄羊肉飯	Fried Lamb with Tomato Sauce on Rice .....	5.95
99. 時菜排骨飯	Spareribs & Vegetables on Rice .....	5.95
100. 時菜海鮮飯	Seafood & Vegetables on Rice .....	6.95

#### 飯類 RICE DISHES

101. 中原炒拉條	Choice of Chicken, Pork, Beef, Lamb, Seafood, Vegetables .....	6.95
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#### 中原炒拉條類 FRIED DRAGGING NOODLES (FLAT)

102. 中原水餃	Steamed Pork & Vegetable Dumplings (18pcs) .....	7.55
103. 素水餃	Steamed Vegetable Dumplings (18pcs) .....	6.95
104. 酸湯水餃	Dumplings in Sour Soup (12pcs) .....	5.50
105. 蔥油餅	Green Onion Pancake .....	2.50
106. 手包子	Steamed Buns (4 pcs) (Choice of Pork or Vegetables) .....	3.95
107. 金絲卷	Sliced Rolls (Steamed or Fried) .....	2.50
108. 春卷	Spring Rolls (1) (Choice of Pork or Vegetables) .....	0.99
109. 中原鮮涼皮(季節性)	Special Cold Noodles (Wheat) (Seasonal) .....	3.95

#### 精美小吃 DELICIOUS SNACKS

110. 清炒蝦仁	Stir-Fried Fresh Shrimps .....	8.95
111. 蕃茄蝦仁	Fried Shrimps with Tomato Sauce .....	8.95
112. 碧綠群帶子	Fried Scallops with Broccoli .....	9.95

#### 燒味類 BARBECUED MEAT & VEGETABLE DISHES

113. 燒味拼盤	Assorted Barbecued Meat & Vegetables .....	12.95
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113. 椒鹽鮮貝	Spicy Fried Scallops .....	11.95
114. 辣子雞丁	Diced Chicken with Spicy Sauce (Hot) .....	6.95
115. 宮爆雞丁	Diced Chicken with Red Peppers & Peanuts (Hot) .....	6.95
116. 椒鹽里肌	Spicy Fried Pork .....	8.55
117. 糖醋里肌	Sweet & Sour Pork .....	8.95
118. 京醬肉絲	Fried Pork with Green Onion .....	6.95
119. 魚香肉絲	Shredded Pork with Red Peppers (Hot) .....	6.95
120. 麻婆豆腐	Fried Tofu with Ground Pork (Hot) .....	6.55
121. 乾燒豆腐	Sweet & Sour Fried Tofu .....	5.95
122. 麻辣豆腐	Fried Tofu (Hot) .....	5.95
123. 紅燒牛筋	Stewed & Fried Beef Tendon .....	7.95
124. 蔥爆牛肉	Fried Beef with Green Onions .....	7.55
125. 香菇菜心	Garlic-Fried Greens and Mushrooms .....	4.95
126. 蒜茸西蘭花	Garlic-Fried Broccoli .....	5.95
127. 蒜茸菠菜	Garlic-Fried Spinach .....	4.95
128. 玉米松仁	Fried Corn & Pine Nuts .....	5.95
129. 紅燒茄子	Fried Eggplant with Tomato .....	6.95
130. 果味茄子	Fried Sweet Eggplant .....	6.95
131. 燒腐竹	Fried Dry Bean Curd .....	4.95
132. 孜然羊肉	Lamb with Cumin .....	7.55
133. 醋溜白菜	Hot and Sour Chinese Bok Choy .....	4.95
134. 醋溜土豆絲	Hoi and Sour Potato .....	4.95
135. 醋溜豆芽	Hot & Sour Bean Sprouts .....	4.95

#### 冷盤 COLD DISHES

136. 五香豬肘	Flavored Pork Leg .....	5.55
137. 醬牛肉	Flavored Beef .....	5.55
138. 素三丁	Flavored Vegetables .....	3.95
139. 蜜汁及燒排骨	Honey Spareribs .....	5.55
140. 麻醬黃瓜	Flavored Cucumber .....	4.95
141. 涼拌海帶絲	Flavoured Seaweeds .....	3.95
142. 涼拌粉條	Flavored Starch Noodles .....	3.95
143. 涼拌腐竹	Flavored Dry bean Curd .....	3.95

#### 湯類 SOUP

144. 海鮮羹	Seafood Soup .....	6.55
145. 酸辣湯	Hot & Sour Soup .....	3.55
146. 清湯甩鍋	Egg & Vegetables Soup .....	3.25
147. 玉米羹	Sweet Corn Soup .....	3.25

#### 八寶茶 SPECIAL TEAS

148. 宮廷八寶茶	Royal Eight - Treasure Tea .....	1.95
149. 少林八寶茶	Shao Lin Eight - Treasure Tea .....	1.95

#### 飲料 DRINKS

150. Juice (Orange, Apple...)	.....	1.50
151. Cola (Diet Cola)	.....	1.50
152. Sprite (Seven Up)	.....	1.50
153. Pepsi	.....	1.50
154. Canada Dry	.....	1.50



No.123 Stewed & Fried Beef Tendon  
紅燒牛筋



No.125 Fried Greens & Mushroom  
香菇菜心



No.105 Green Onion Pancake  
蔥油餅



No.128 Fried Corn & Pine Nuts  
玉米松仁



No.118 Fried Pork with Green Onion  
京醬肉絲



No.140 Flavored Cucumber  
麻醬黃瓜





No.137 Flavored Beef  
醬牛肉



No.143 Flavored Dry Bean Curd  
涼拌腐竹



No.115 Diced Chicken with Red  
Pepper & Peanuts (Hot)  
宮爆雞丁



No.3 Pan-Fried Dumplings  
水煎包



No.64 Stewed Noodles with Lamb  
& Vegetable in Soup  
羊肉燴麵



No.55 Zhajiang Pork with Cucumber  
on Dragging Noodles  
炸醬拉麵



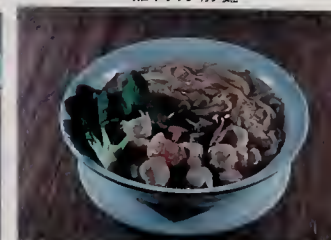
No.1 Fried Cutting Noodles with Meat &  
Vegetables (spicy)  
招牌刀削麵(辣)



No.24 Cutting Noodles with Chicken  
& Vegetables in Soup  
雞肉刀削麵



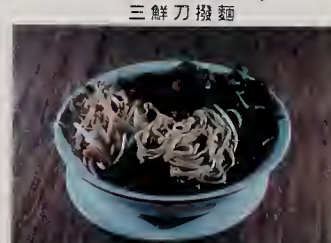
No.4 Buddha Birthday Noodles  
佛誕壽麵



No.37 Pushing Noodles with Seafood  
& Vegetables in soup  
三鮮刀撥麵



No.106 Steamed Buns  
(Choice of Pork or Vegetables)  
手工包子



No.11 Dragging Noodles with Beef &  
Bean Sprouts in Soup  
牛肉拉麵





雞,鴨類 *Poultry*

134 汕頭南鴨	Swatow Soy Braised Duck	8.95
135 潮式燒鴨	Swatow Roasted Duck w/ Special Sauce	10.95
136 西檸軟雞	Chicken w/ Lemon Sauce	8.95
137 碧綠薑蔥雞	Steamed Chicken w/ Ginger & Vegetable	8.95
138 宮保雞丁	Chicken w/ Hot Sauce	7.95
139 脆皮雞丁	Chicken w/ Cashew Nuts	7.95
140 甜酸雞球	Sweet & Sour Chicken	8.95
141 什菜炒雞球	Chicken w/ Mixed Vegetable	8.95
142 咖喱雞球	Chicken w/ Curry Sauce	8.95
143 麻辣蔥泡雞	Chicken w/ Spicy Garlic Sauce	8.95
144 炸雞翼	Deep Fried Chicken Wings	6.95

豬,牛肉類 *Beef and Pork*

145 時菜炒雙丸	Beef & Fish Balls w/ Vegetable	7.95
146 豉椒牛肉	Beef w/ Black Bean Sauce	8.95
147 辣油牛肉	Beef w/ Oyster Sauce	9.50
148 紫蘿牛肉	Beef w/ Ginger & Pineapple	9.50
149 味菜牛柳絲	Fried Beef Tenderloin w/ Preserved Vegetable	8.95
150 中式牛柳	Fried Beef Tenderloin Chinese Style	9.50
151 什菜炒牛肉	Beef w/ Mixed Vegetable	8.95
152 芥蘭牛肉	Beef w/ Chinese Broccoli	8.95
153 豉椒牛柳絲	Beef Tripe w/ Black Bean Sauce	7.95
154 薑蔥牛柳絲	Beef Tripe w/ Ginger & Onion	7.95
155 咖喱牛肉	Beef w/ Curry Sauce	8.95
156 京都肉排	Sweet & Sour Pork Loin	8.95
157 涼瓜牛肉	Beef w/ Bitter Melon	9.50
158 椒鹽肉排	Spicy Pork Loin	8.95
159 椒鹽牛柳	Spicy Beef Steak	8.95
160 波蘭古噴肉	Sweet & Sour Pork	8.95
161 四川肉丁	Szechuan Shredded Pork	7.95
162 甜酸排骨	Sweet & Sour Pork Ribs	8.95
163 蜜汁排骨	Honey Garlic Pork Ribs	7.95

海鮮類 *Seafood*

164 時菜炒三鮮	Three Kind Seafood w/ Vegetable	10.95
165 四川蝦仁	Szechuan Style Shrimp	8.95
166 脆皮蝦仁	Shrimp w/ Cashew Nuts	8.95
167 滑蛋蝦仁	Shrimp w/ Scrambled Eggs	8.95
168 椒鹽蝦	Shrimp in Lobster Sauce	8.95
169 椒鹽鮮魷	Fried Squid w/ Spicy Salt and Chili	8.95
170 炸蝦	Fried Shrimp w/ Spicy Salt and Chili	8.50
171 炸蝦	Deep Fried Shrimp	7.95
172 碧綠鮮帶子	Fried Scallop w/ Vegetable	9.95
173 時菜炒雙魷	Fried Squid w/ Vegetable	7.95
174 辣子茄瓜蝦仁	Shrimp w/ Egg Plant in Hot Sauce	9.95
175 碧綠血球	Sliced Fish w/ Vegetable	9.95
176 豉汁炒蜆	Fried Clams w/ Black Bean Sauce	8.95
177 豉汁炒石螺	Fried Snails w/ Black Bean Sauce	6.95
178 薑蔥焗蝦	Lobster	(Seasonal 特價)

煲仔,鐵板類 *Sizzling Platter and Casserole*

179 鐵板沙爹牛肉	Beef w/ Satay Sauce on Sizzling Platter	10.95
180 鐵板沙爹雞球	Chicken w/ Satay Sauce on Sizzling Platter	10.95
181 鐵板四川牛柳絲	Fried Beef Tenderloin on Sizzling Platter	10.95
182 鐵板海鮮大什會	Seafood Combination on Sizzling Platter	10.95
183 椒鹽雞煲	"Ja Ja" Chicken in Hot Pot	8.95
184 鐵板中式牛柳	Beef Tenderloin Chinese Style on Sizzling Platter	10.95
185 海鮮豆腐煲	Seafood w/ Bean Curd in Hot Pot	9.50
186 豆腐粉絲素菜煲	Mixed Vegetable w/ Bean Curd in Hot Pot	7.95
187 斑腩豆腐煲	Sliced Fish w/ Bean Curd in Hot Pot	8.95
188 牛腩蘿蔔煲	Beef Stew w/ White Turnip in Hot Pot	8.95
189 雙丸豆腐煲	Beef & Fish Balls w/ Bean Curd in Hot Pot	7.95

豆腐,蔬菜類 *Vegetable and Bean Curd*

190 清炒油菜	Sauteed Fresh Vegetable	6.95
191 羅漢上素	Sauteed Fresh & Dried Vegetable Combination	6.95
192 清炒什菜	Sauteed Mixed Vegetable	6.95
193 蟹肉扒鮮菇	Crab Meat Sauce w/ Straw Mushroom	8.95
194 北菇扒菜膽	Mushroom & Vegetable	8.95
195 紅燒豆腐	Fried Bean Curd w/ Vegetable	8.50
196 麻婆豆腐	Bean Curd w/ Minced Meat & Chili	8.50
197 八珍豆腐	Bean Curd w/ Mixed Meat	8.95
198 椒鹽腐乳西洋菜	Sauteed Water Cress	6.95

各式飲品 *Drinks*

199 汽水	Assorted Soft Drinks	1.25
200 豆漿	Soya Bean Drink	1.25
201 凍檸茶	Ice Lemon Tea	1.95
202 凍檸檬	Ice Lemon Cake	1.95
203 橙汁	Orange Juice	1.25
204 石榴汁	Guava Juice	1.25
205 蔗汁	Sugar Cane Juice	1.25

*Special Combos*

Choice of: Hot & Sour or Minced Chicken & Sweet Corn Soup

No. A	No. B	No. C
Spring Roll	Spring roll	Spring Roll
Special Fried Noodle	Special Fried Noodle	Special Fried Rice
Chicken w/ Satay Sauce	Szechuan Shrimp	Beef w/ Mixed Vegetable
10.95	10.95	10.95

巧製潮州	牛丸 墨魚丸 炸魚片 銀絲麵 沙河粉 辣椒醬	7.00 7.50 9.00 9.00 1.50 1.20 2.99
	每磅	



Swatow Restaurant  
309 Spadina Avenue, Toronto, Ontario  
977-0601



**湯麵,粉類**  
**Noodle Soup**  
(Ho Fun, Vermicelli)

1 招牌麵	Swatow Special Noodle Soup	4.95
2 魚蛋麵	Fish Balls Noodle Soup	3.25
3 魚片麵	Fish Sliced Noodle Soup	3.25
4 墨魚丸麵	Squid Ball Noodle Soup	3.25
5 牛丸麵	Beef Ball Noodle Soup	3.25
6 牛腩麵	Beef Stew Noodle Soup	3.25
7 牛什麵	Beef Tripe Noodle Soup	3.25
8 牛筋麵	Beef Tendon Noodle Soup	3.25
9 雲吞麵	Wonton Noodle Soup	3.25
10 水餃麵	Shrimp Dumpling Noodle Soup	3.75
11 淨麵	Noodle in Soup	2.50
12 雙丸麵	Fish & Beef Balls Noodle Soup	4.25
13 四九麵	Four Kind Balls Noodle Soup	4.75
14 時菜牛肉麵	Beef w/ Vegetable Noodle Soup	4.95
15 牛腩雲吞麵	Beef Stew & Wonton Noodle Soup	4.95
16 時菜叉燒麵	B.B.Q. Pork w/ Vegetable Noodle Soup	4.95
17 雪菜肉絲麵	Shredded Pork w/ Preserved Vegetable Noodle Soup	4.95
18 汕頭生肉粉	Swatow Meat w/ Rice Noodle Soup	4.95
19 南鴨麵	Duck w/ Noodle Soup	4.95
20 炸醬麵	Char Cheung w/ Noodle Soup	3.95
21 豬扒麵	Pork Chop w/ Noodle Soup	4.95
22 淨魚蛋	Fish Balls Soup	3.50
23 淨牛丸	Beef Balls Soup	3.50
24 淨墨魚丸	Squid Balls Soup	3.50
25 淨雙丸	Fish & Beef Balls Soup	4.50
26 淨四九	Four Kind Balls Soup	4.95
27 淨雲吞	Wonton Soup	3.75
28 淨水餃	Shrimp Dumpling Soup	4.25

**窩麵類**  
**Woo Mein**  
(Big Bowl of Noodle in Soup)

29 楊州窩麵	Yong Chow Noodle Soup	5.95	9.95
30 雞球窩麵	Sliced Chicken w/ Vegetable Noodle	5.95	8.95
31 海鮮窩麵	Seafood w/ Vegetable Noodle	5.95	9.95
32 鴨絲窩麵	Sliced Duck w/ Vermicelli	5.95	8.95
33 鴻圖伊麵	Yee Mein w/ Crab Meat	5.95	8.95
34 雪菜牛筋窩麵	Minced Beef w/ Preserved Vegetable Vermicelli	5.95	8.95
35 蓮菜雲吞窩麵	Stewed Mixed Vegetable w/ Noodle	5.95	7.95

**撈麵類**  
**Lo Mein (Soft Dry Noodle)**

36 招牌撈麵	Special Lo Mein	5.95
37 魚片撈麵	Fish Sliced Lo Mein	4.95
38 四九撈麵	Four Kind Balls Lo Mein	4.95
39 雲吞撈麵	Wonton Lo Mein	4.95
40 什菜撈麵	Mixed Vegetable Lo Mein	5.95
41 牛肉撈麵	Beef w/ Vegetable Lo Mein	5.95
42 叉燒撈麵	B.B.Q. Pork Lo Mein	5.95
43 炸醬撈麵	Char Cheung Lo Mein	4.50
44 牛腩撈麵	Beef Stew & Tendon Lo Mein	4.95
45 薑蔥綠油撈麵	Ginger & Green Onion w/ Oyster Sauce Lo Mein	4.50

**粥類**  
**Congee (Rice Soup)**

46 招牌粥	Special Congee	3.95
47 及第粥	Assorted Meats Congee	3.25
48 牛肉粥	Beef Congee	3.25
49 鹹仔粥	Squid & Shrimp Congee	3.25
50 斑球粥	Sliced Fish Congee	3.95
51 海鮮粥	Assorted Seafood Congee	3.95
52 北菇雞粥	Mushroom & Chicken Congee	3.50
53 粥麵, 粥粉	Pork Liver Congee	3.25
54 皮蛋瘦肉粥	Preserved Egg & Sliced Pork Congee	3.25

**湯類**  
**Soup**

		S	M	L
55 酸辣湯	Hot & Sour Soup	3.50	7.05	9.95
56 海鮮豆腐湯	Seafood w/ Bean Curd Soup	4.00	7.95	9.95
57 雞茸粟米湯	Minced Chicken & Sweet Corn Soup	3.50	5.95	8.95
58 西湖牛肉湯	Minced Beef w/ Egg Drop Soup	3.50	5.95	8.95
59 草菇蛋花湯	Mushroom Egg Drop Soup	3.50	5.95	8.95
60 時菜牛肉湯	Sliced Pork & Vegetable Soup	3.50	5.95	8.95
61 時菜牛肉麵	Sliced Beef & Vegetable Soup	3.50	5.95	8.95
62 蟹肉魚肚羹	Crab Meat w/ Fish Maw Soup	4.00	7.95	9.95
63 蟹肉粟米羹	Crab Meat w/ Sweet Corn Soup	4.00	7.95	9.95
64 紫菜雙丸湯	Sea Weed w/ Beef & Fish Balls Soup	4.00	6.95	8.95

**炒粉,麵類**  
**Chow Mein**  
(Rice Noodle, Vermicelli)

65 招牌炒麵	Special Fried Noodle	7.50
66 海鮮炒麵(粉)	Assorted Seafood Fried Noodle	8.50
67 時菜蝦仁炒麵(粉)	Shrimp w/ Vegetable Fried Noodle	8.50
68 滑蛋蝦仁炒麵	Shrimp w/ Scrambled Egg Fried Rice Noodle	8.50
69 廣東炒麵	Cantonese Fried Noodle	7.50
70 時菜牛肉炒麵(粉)	Beef w/ Vegetable Fried Noodle	7.50
71 蝦仁牛肉炒麵(粉)	Beef w/ Black Bean Sauce Fried Noodle	7.50
72 沙爹牛肉炒麵(粉)	Beef w/ Satay Sauce Fried Noodle	7.50
73 豉椒排骨炒麵(粉)	Pork Ribs w/ Black Bean Sauce Fried Noodle	7.50
74 豉椒雞球炒麵(粉)	Chicken w/ Black Bean Sauce Fried Noodle	7.50
75 時菜雞球炒麵	Sliced Fish w/ Vegetable Fried Noodle	8.95
76 咖喱牛肉炒麵(粉)	Beef w/ Curry Sauce Fried Noodle	7.50
77 干炒沙爹牛肉米	Beef w/ Satay Sauce Fried Vermicelli	7.50
78 干炒牛肉	Beef Fried Rice Noodle	7.50
79 干炒肉片河	Sliced Pork Fried Rice Noodle	7.50
80 三絲炒麵	Shredded Pork Fried Noodle	7.50
81 叉燒炒麵	B.B.Q. Pork w/ Vegetable Fried Noodle	7.50
82 什菜炒麵	Mixed Vegetable Fried Noodle	6.95
83 星洲炒米	Singapore Style Fried Vermicelli	7.50
84 廈門炒米	Har Moon Style Fried Vermicelli	7.50
85 炒貴刁	Malaysian Style Fried Rice Noodle	7.50
86 上海拉炒	Shanghai Style Fried Noodle	7.50
87 芽菜仔炒麵(粉)	Beansprout Fried Noodle	5.95
88 干燒伊麵	Fried Yee Mein	7.50

**碟頭飯**  
**Rice on Plate**

89 什會飯	Assorted Meats w/ Vegetable on Rice	4.95
90 時菜牛肉飯	Beef w/ Vegetable on Rice	4.95
91 豉椒牛肉飯	Beef w/ Black Bean Sauce on Rice	4.95
92 沙爹牛肉飯	Beef w/ Satay Sauce on Rice	4.95
93 中式牛柳飯	Beef Tenderloin Chinese Style on Rice	5.95
94 黑椒牛柳飯	Beef Tenderloin w/ Black Pepper Sauce on Rice	5.95
95 鮮茄牛肉飯	Beef w/ Tomato Sauce on Rice	4.95
96 豆腐牛肉飯	Beef w/ Bean Curd on Rice	4.95
97 咖喱牛肉飯	Beef w/ Curry Sauce on Rice	4.95
98 時菜牛腩飯	Beef Stew w/ Vegetable on Rice	5.95
99 時菜雞球飯	Sliced Chicken w/ Vegetable on Rice	4.95
100 豉椒雞球飯	Sliced Chicken w/ Black Bean Sauce on Rice	4.95
101 粟米雞粒飯	Corn w/ Chicken on Rice	4.95
102 粟米斑腩飯	Corn w/ Sliced Fish on Rice	5.50
103 時菜斑腩飯	Sliced Fish w/ Vegetable on Rice	5.50
104 時菜海鮮飯	Seafood w/ Vegetable on Rice	5.95
105 滑蛋蝦仁飯	Shrimp w/ Scrambled Eggs on Rice	5.95
106 辣子茄瓜蝦仁飯	Shrimp w/ Egg Plant on Rice	5.95
107 豉椒排骨飯	Pork Ribs w/ Black Bean Sauce on Rice	4.95
108 洋葱豬扒飯	Pork Chop on Rice	5.95
109 叉燒豆腐飯	B.B.Q. Pork w/ Bean Curd on Rice	4.95
110 豉水鴨飯	Duck on Rice	4.95
111 菠蘿咕嚕飯	Sweet & Sour Pork on Rice	4.95
111A 蝦龍蝦飯	Shrimp Lobster Sauce on Rice	5.95
111B 白飯	Steamed Rice	1.00

**炒飯**  
**Fried Rice**

112 楊州炒飯	Young Chow Fried Rice	7.95
113 蝦仁炒飯	Shrimp Fried Rice	6.75
114 生炒牛肉飯	Beef Fried Rice	6.75
115 叉燒炒飯	B.B.Q. Pork Fried Rice	6.75
116 雞絲炒飯	Chicken Fried Rice	6.75
117 什菜炒飯	Mixed Vegetable Fried Rice	6.25
118 福建炒飯	Fuk-kin Fried Rice	9.95
119 蟹雲炒飯	Chicken & Shrimp w/ Creamy Tomato Sauce	10.95
120 咸魚雞粒炒飯	Salted Fish & Diced Chicken Fried Rice	8.95
120A 臘味帶子炒飯	Chinese Dry Meat w/ Scallop Fried Rice	9.95

**小食**  
**Side Dishes**

121 煎釀豆腐	Fried Stuffed Bean Curd	each	0.70
122 煎釀青椒	Fried Stuffed Green Pepper	each	0.70
123 煎釀辣椒	Fried Stuffed Hot Pepper	each	0.70
124 煎鍋貼	Pan Fried Dumpling	4 pc	3.95
125 咖哩魷魚	Squid w/ Curry Sauce		4.95
126 蠔油鮑魚	Squid w/ Oyster Sauce		4.95
127 柱侯牛腩	Beef Stew on Beef Tendon		5.95
128 蜜汁叉燒	B.B.Q. Pork		5.95
129 豉水牛什	Beef Tripe		4.95
130 豬皮蘿蔔	Pig's Skin w/ White Turnip		3.95
131 炸春卷	Spring Roll	each	1.25
132 炸雲吞	Deep Fried Wonton	per doz	5.95
133 油菜	Vegetable w/ Oyster Sauce		3.50